USE AND CARE OF YOUR

BUNN POUR-OMATIC

Model A-10 Coffee Brewer

Welcome to the world of fine coffee. The Bunn® Pour-Omatic Coffee Brewer will enhance your enjoyment of each cup of coffee. Bunn® coffee brewers are recognized in homes and restaurants throughout the world as the very finest. Read this booklet, and in no time you will know how to make a great cup of coffee.

Keep this booklet for future reference
If you need assistance, please call us at
1-800-352- 2866/BUNN

10070.0000D 2/00 ©1989 BUNN-O-MATIC CORPORATION

Our best wishes for your coffee enjoyment.

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SPECIFICATIONS

Electrical - UL listed for household use only. This brewer has an attached, polarized cord and requires 2-wire service with ground, rated 120 volts ac, 10 amps, single phase, 60 Hz. Components include a 1000-watt tank heater, 40-watt tank “Keep Warm” heater, & 80-watt decanter warmer; 1120 watts total.

Dimensions - 14 1/4 inches high; 6 3/4 inches wide; 13 1/2 inches deep.

Capacity - Two to eight 6-ounce cups (12-48 ounces) per batch.

Tank Size - 75 ounces.

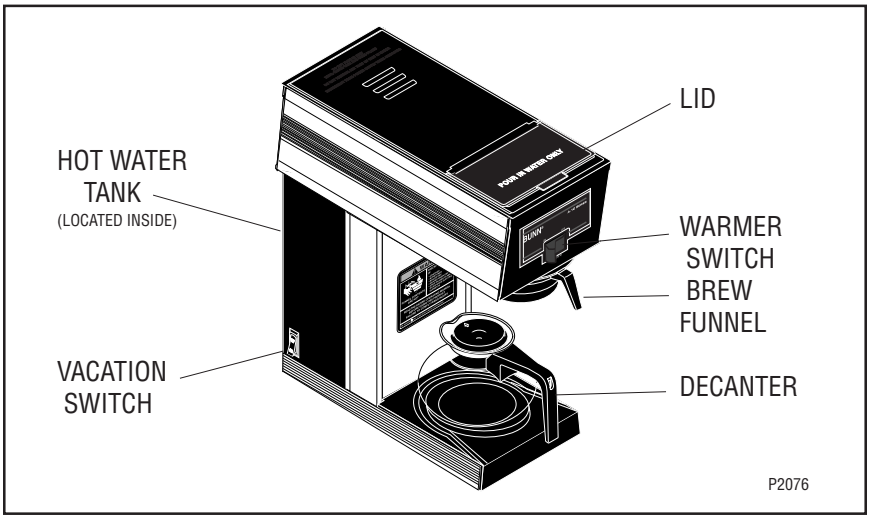
Weight - 15 pounds; Includes decanter, water pitcher, filters, coffee funnel, water funnel and deliming spring probe.

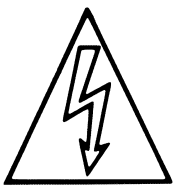
BUNN-O-MATIC CORPORATION
1400 STEVENSON DRIVE
POST OFFICE BOX 3227
SPRINGFIELD, ILLINOIS 62708-3227

If you need any assistance, please call us at:
1-800-352-2866 BUNN

Bunn Pour-Omatic®

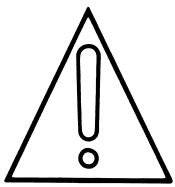
MODEL A-10 COFFEE BREWER





WARNING

RISK OF FIRE OR ELECTRICAL SHOCK



Hazardous Voltage!

Can Cause Fire Or Electrical Shock!
Do Not Disassemble The Brewer!
There Are No User Serviceable Parts Inside!
Repair Should Be Done By Authorized Service Personnel!

(Refer to Page 10)

This symbol alerts you to the risk of fire or electrical shock in the accompanying message.

This symbol alerts you to important operating and service instructions.

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IMPORTANT SAFEGUARDS

Follow these basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and/or personal injury:

- Read all instructions.
- Do not touch hot surfaces. Use handles or knobs.
- Do not place cord, plugs, or brewer in water or liquid.
- Close supervision is necessary when the brewer is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts, and before cleaning.
- Do not operate the brewer with a damaged cord or plug or after the brewer malfunctions, or has been damaged in any manner. Return the brewer to an Authorized Service Facility for examination, adjustment, or repair. (Refer to page 10.)
- The use of an accessory not evaluated for use with this brewer may cause injuries.
- For household use only. Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place the brewer on or near a hot gas or electric burner, or in a heated oven.
- Do not use brewer for other than its intended use.
- Do not place or remove funnel, decanter, or decanter lid while brewing.
- The decanter is designed for use with this brewer. It must never be used on a range top or in a microwave.
- Do not set a hot decanter on a cold surface.
- Do not use a cracked decanter or a decanter having a loose or weakened handle.
- Do not clean decanter with cleansers, steel wool pads, or other abrasive materials.

SAVE THESE INSTRUCTIONS

- A short power supply cord is used to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
- If an extension cord is used, the marked electrical rating of the extension cord should be at least as great as the electrical rating of the brewer and the cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

GENERAL INFORMATION

NOTE - THE BREWER IS NOT READY TO PLUG IN

Improper installation will result in permanent damage and void the limited warranty. Read & follow the instructions on the next page.

- Be certain the tank is full of water before plugging in the brewer. (Requires at least three quarts to fill).
- This brewer is designed to remain plugged in at all times (except during initial installation or when cleaning.)
- A power switch is provided on the lower left side to completely shut off all electrical components when your plans take you away from home for several days. Safety features, designed into the Bunn Pour-Omatic® coffee brewer, make the daily use of this switch unnecessary.
- Whenever the brewer has been shut off or unplugged, allow the water in the tank to heat to the proper temperature before using (about fifteen minutes or until the heating sound stops).
- Your Bunn Pour-Omatic® coffee brewer has a specially designed tank to keep the water at the proper temperature. This constant supply of hot water assures the correct method of brewing coffee, in less than three minutes.
- The brewed coffee flows into the decanter where it is kept at serving temperature on the porcelain decanter warmer. The warmer is controlled by the lighted on/off switch on the front of the brewer.

NOTE - *The warmer switch only controls the decanter warmer.*

- While coffee is being brewed, the newest water in the tank is heated to the proper temperature and held until needed.
- The decanter lid reduces coffee evaporation and temperature loss.
- Hot water, approximately 50˚F hotter than that available from your hot water faucet, is always available for other uses.
- This brewer has an attached, polarized cordset and requires 2-wire grounded service rated 120 volts ac, 120 amps, single phase, 60 Hz. Do not attempt to bypass the safety aspect of this polarized plug.
- The sprayhead will periodically become loose. Using extreme caution not to burn yourself, retighten the sprayhead with your finger tips.

NOTE - *A severe burn may result if the sprayhead becomes loose and falls off while brewing.*

PREPARING THE BREWER FOR USE

NOTE - THE BREWER IS NOT READY TO PLUG IN

Raise the hinged flip lid.

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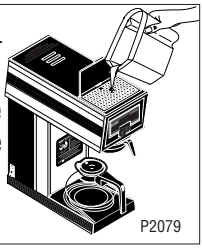
Place the decanter on the warmer. Pour two pitchers of water (filled to the top line) into the screened area on top of the brewer. Wait two minutes between pitchers to allow the water to fill the tank. When the tank is full, some water will flow through the funnel and into the decanter.



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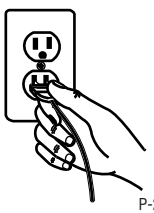
Close the lid and plug in the brewer.



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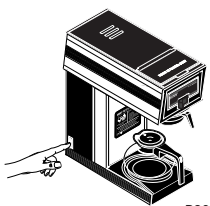
Press the bottom of the vacation switch, located on the lower left side of the brewer, to the “ON” position.

The vacation switch controls power to the tank heater. Initially you will have to wait approximately ten minutes in order for water to reach brew temperature.



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BREWING DELICIOUS COFFEE

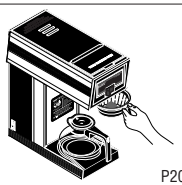
Insert a Bunn® coffee filter into the brew funnel. (Be sure to use Bunn® coffee filters for proper brewing. There is a difference.)

P-206

Measure coffee into the filter and gently shake to level the bed of grounds.

P-205

Make sure that the sprayhead is tight. Slide the brew funnel into the brewer under the warmer switch. Snap the decanter cover in the decanter and place the decanter on the warmer beneath the brew funnel. Place the lighted warmer switch in the "ON" position.



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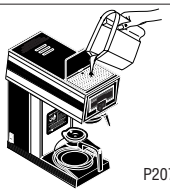
Raise the hinged flip-lid and pour water into the top of the brewer. The water pitcher, supplied, will yield approximately eight 6 ounce cups of brewed coffee when filled to the top line. Your Bunn Pour-Omatic® will begin brewing coffee immediately.



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When brewing has stopped, remove the brew funnel and discard the filter and grounds. Do not touch hot grounds.

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HOT WATER

The same basic steps can be used to obtain hot water by omitting the filter and coffee and using the enclosed hot water funnel. The hot water from your Bunn® coffee brewer is approximately 200˚F. This is hotter than the hot water from your faucet and must be handled with care.

COFFEE FUNDAMENTALS

Brewing delicious coffee is similar to cooking any favorite food. Both require a good recipe. Proper coffee-making needs quality equipment to precisely control water temperature, volume, and brew time. The Bunn® coffee brewer assures consistency in your recipe by controlling all of these elements. The only variables remaining in the recipe are the grind and amount of coffee used.

The amount of ground coffee is generally determined by the grind. For best results, we recommend a drip (medium) grind.

Hot water extracts many elements from the ground coffee, some desirable, some not. The taste and aroma are referred to as strength, the acidity as bitterness. Increasing the amount of coffee results in a stronger beverage, and decreasing it results in a weaker beverage.

As the amount of ground coffee decreases, you'll note an increase in the bitterness of the beverage. This happens because the hot water begins to remove the undesirable elements such as acidity after all of the desirable tastes and aroma have been removed.

Fresh ground coffee gives the best results. Always store the ground coffee in a coo, dry area away from other food items with strong odors. When stored in a refrigerator, keep it in an airtight container.

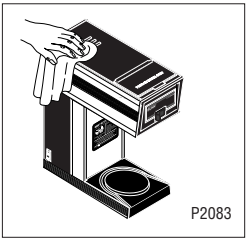
BREWING TIPS

When properly brewed, the difference between the best quality ground coffee and a poor quality ground coffee becomes very dramatic. Proper brewing requires little effort with the Bunn Pour-Omatic® coffee brewer.

You'll always have a great coffee experience if you follow these tips:

1) Always start with clean equipment.
2) Always use fresh cold water.
3) Always use Bunn® paper coffee filters for proper extraction.
4) Using 2 ounces of fresh drip grind coffee for each full pot (4 oz) will give you a consistently great pot of coffee with a full-bodied flavor and aroma. However, the real criteria is personal taste. Adjust the recipe until it suits you. If you need to make a smaller batch, experiment with less water and ground coffee.
5) Keep the beverage at the correct serving temperature by setting the decanter on the porcelain warmer. For the freshest flavor, don't keep brewed coffee for longer than an hour.

ROUTINE CLEANING



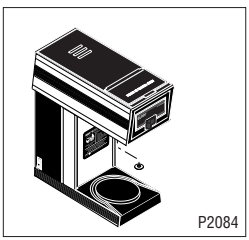
Rinsing the brew funnel and decanter after each use is the only routine cleaning required. Occasionally, wipe the outside of the brewer including the area above the funnel with a damp cloth. (The brew funnel, hot water funnel and decanter are top rack dishwasher safe.)

HANDLE MAINTENANCE

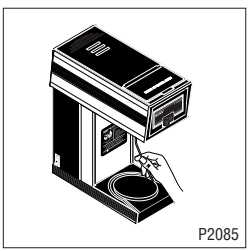
Using a phillips screw driver, periodically tighten the screw in the handle.

DELIMING

Periodically, you should delime the brewer to clear any deposits that may have accumulated due to impurities in the water source.



1) Unscrew the sprayhead with your fingertips and set it aside.
2) Insert all but two inches of the flexible deliming spring probe (supplied) through the sprayhead opening.
3) Slide the tool in and out five or six times to loosen mineral deposits collected in the sprayhead tube. Remove it and set it aside.
4) Check the holes in the sprayhead for mineral deposits. These may be cleared by using a toothpick. Rinse the sprayhead with water before reinstalling.
5) Plug in the brewer and allow the water in the tank to reheat before using the brewer. The frequency of deliming depends on the mineral content of your water.



SOFTENED WATER and/or DECAFFEINATED COFFEE

Bunn® coffee brewers will brew a perfect decanter of coffee when used with unsoftened tap water and regular coffee. If there's a noticeable difference when using softened water and/or decaffeinated coffee, telephone or write us to request a special sprayhead and use a coarser grind of coffee.

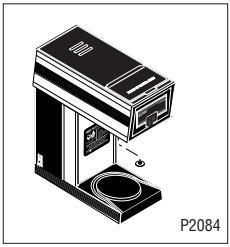
WATER QUALITY

Install a water conditioner if your water contains excessive amounts of sediment, taste, or odors.

DRAINING THE BREWER

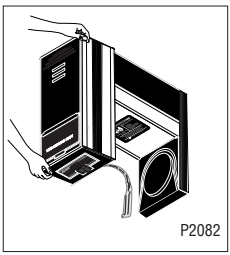
The water in your Bunn® Coffee Brewer should be emptied whenever it is taken on a trip, shipped, or stored in an unheated location with a chance of freezing.

1) Unplug the brewer and cool the hot water in the tank. Place the empty decanter on the warmer. Simply pour a full water pitcher of cold water into the top of the brewer, close the lid and wait for the water to stop flowing from the funnel. Empty the decanter, repeat. This will cool the water in the tank.


P2084

2) Remove sprayhead by turning counterclockwise with your fingertips and set it aside.

3) Grasp the back of the brewer and quickly turn it upside down over a sink as shown. Most of the water in the tank will flow from the sprayhead opening but some water may flow from the area around the top lid. Continue tipping the brewer until the flow of water ceases.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4) Reinstall the sprayhead when all water has drained from the brewer. Securely tighten it by turning clockwise.

NOTE - Refer to PREPARING THE BREWER FOR USE before using the brewer.

HIGH ALTITUDE USE

Your Bunn Pour-Omatic® Coffee Brewer is designed to operate in most areas of the country. For high altitude use, over 5000 feet, the model A10-D should be used.

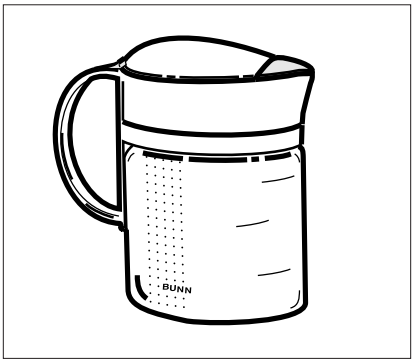
AUTHORIZED SERVICE

For service (whether or not warranty is still in effect), drain the brewer, carefully pack it so it is fully protected against breakage and send it to one of the authorized Bunn-O-Matic facilities listed below:

Bunn-O-Matic Corporation
Retail Products Division
1400 Stevenson Drive
Springfield, Illinois 62703
(800) 352-2866

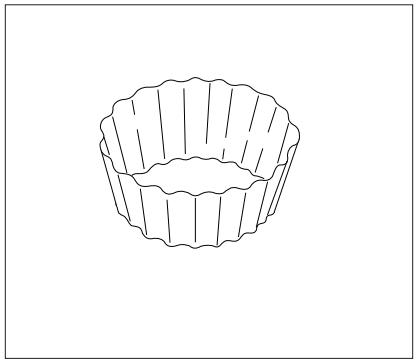
Bunn-O-Matic Corporation
Retail Products Division
16431 Carmenita Road
Cerritos, California 90701
(800) 637-2866

BUNN® COMPANION PRODUCTS



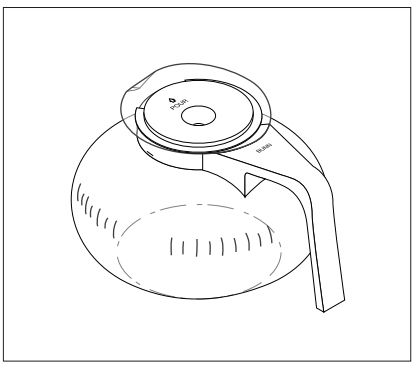
EASY TEA™ PITCHER

Now the delicious taste of fresh brewed iced tea is available with a convenient accessory to all Bunn® home model coffee brewers. The contemporary design of the Bunn® Easy Tea™ Pitcher is sure to enhance any decor.



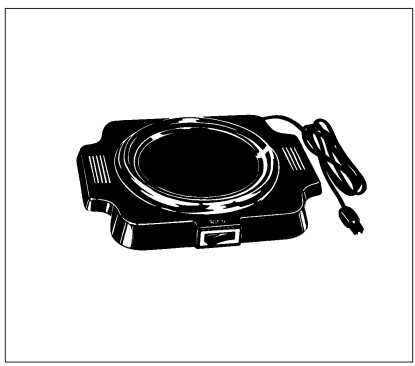
COFFEE & TEA FILTERS

Constant quality testing assures consistency from pot to pot. The best flavor without any grounds in the cup. BUNN® paper filters are packaged to maintain their fluted shape for use in most basket type drip coffee makers and the Bunn® Easy Tea™ Pitcher.



BCD DECANTERS

Extra glass decanters are an attractive, useful way to serve coffee, hot or iced tea, soups, cold juices, hot chocolate, etc.



AUXILIARY WARMERS

Durable, porcelain-coated, scratch-resistant warmer with lighted ON/OFF switch keeps an extra decanter of coffee, tea, hot chocolate or soups at perfect temperature.

WARRANTY

Bunn-O-Matic Corp. ("BUNN") warrants the equipment manufactured by it to be commercially free from defects in material and workmanship existing at the time of manufacture and appearing within one year from the date of installation. In addition:

1) Bunn warrants electronic circuit and/or control boards to be commercially free from defects in material and workmanship for two years from the date of installation.

2) Bunn warrants the compressor on refrigeration equipment to be commercially free from defects in material and workmanship for two years from the date of installation.

3) Bunn warrants that the grinding burrs on coffee grinding equipment will grind coffee to meet original factory screen sieve analysis for three years from date of installation or for 30,000 pounds of coffee, whichever comes first.

This warranty does not apply to any equipment, component or part that was not manufactured by Bunn or that, in Bunn's judgment, has been affected by misuse, neglect, alteration, improper installation or operation, improper maintenance or repair, damage or casualty.

THE FOREGOING WARRANTY IS EXCLUSIVE AND IS IN LIEU OF ANY OTHER WARRANTY, WRITTEN OR ORAL, EXPRESS OR IMPLIED, INCLUDING, BUT NOT LIMITED TO, ANY IMPLIED WARRANTY OF EITHER MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE.

The agents, dealers or employees of Bunn are not authorized to make modifications to this warranty or to make additional warranties that are binding on Bunn. Accordingly, statements by such individuals, whether oral or written, do not constitute warranties and should not be relied upon.

The Buyer shall give Bunn prompt notice of any claim to be made under this warranty by telephone at (217) 529-6601 or by writing to Post Office Box 3227, Springfield, Illinois 62708-3227. If requested by Bunn, the Buyer shall ship the defective equipment prepaid to an authorized Bunn service location. If Bunn determines, in its sole discretion, that the equipment does not conform to the warranty, Bunn shall repair the equipment with no charge for parts during the warranty period and no charge for labor by a Bunn Authorized Service Representative during the warranty period. If Bunn determines that repair is not feasible, Bunn shall, at its sole option, replace the equipment or refund the purchase price for the equipment.

THE BUYER'S REMEDY AGAINST BUNN FOR THE BREACH OF ANY OBLIGATION ARISING OUT OF THE SALE OF THIS EQUIPMENT, WHETHER DERIVED FROM WARRANTY OR OTHERWISE, SHALL BE LIMITED, AS SPECIFIED HEREIN, TO REPAIR OR, AT BUNN'S SOLE OPTION, REPLACEMENT OR REFUND.

In no event shall Bunn be liable for any other damage or loss, including, but not limited to, lost profits, lost sales, loss of use of equipment, claims of Buyer's customers, cost of capital, cost of down time, cost of substitute equipment, facilities or services, or any other special, incidental or consequential damages.